



S/N 09/663,914

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicant: Adelmo Monsalve-Gonzalez et al. Examiner: Lien Tran

Serial No.: 09/663,914 Group Art Unit: 1761

Filed: September 18, 2000 Docket: 869.027US1

Title: BLEACHED BRAN AND BRAN PRODUCTS AND METHODS OF PREPARATION

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AMENDMENT AND RESPONSE UNDER 37 CFR § 1.111

Commissioner for Patents
Washington, D.C. 20231

Applicant has reviewed the Office Action mailed on April 9, 2002. Please amend the above-identified patent application as follows.

IN THE SPECIFICATION

Please make the paragraph substitutions indicated in the Appendix entitled Clean Version of Amended Specification Paragraphs. The specific changes incorporated in the substitute paragraphs are shown in the following marked-up versions of the original paragraphs:

Please amend the fourth complete paragraph beginning on page 6, line 23 as follows:

A 1
The starting material can be any type of wheat, although a whiter final product is obtained with a whiter starting material, such as a white wheat. For this reason, white wheat [brain] bran is the preferred starting material. In one embodiment, a soft white wheat is used as the starting material. In another embodiment, red wheat is used as the starting material. The wheat is cleaned and milled in any suitable manner known in the art to produce wheat bran. In one embodiment, "light" bran from winter soft white wheat is produced and used in the process. As noted above, milling does not completely separate the components. As a result, the wheat bran can contain wheat germ in amounts up to about 20 percent or more, and the starchy endosperm content can be about 15 to 30%, depending on type. Generally, higher amounts of starch require more reagents for removal, thus increasing costs.

Please delete the third complete paragraph beginning on page 18, line 18 (as it is a duplicate of the second complete paragraph on page 18, lines 10-17):

[In one embodiment, the bran is sold as a bran ingredient, put into dry mixes, added to ready-to-eat cereals, refrigerated uncooked or bakeable doughs, cooked cereal dough, and so